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## CENTRAL INTELLIGENCE AGENCY

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## INFORMATION REPORT

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COUNTRY Rumania

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SUBJECT Wheat and Bread Production

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1. The so-called "Soviet method" of bread making is based on the following two principles:
  - a. The saving of grain by using flour milled to 95 per cent.
  - b. The saving of grain by adding a larger percentage of water to the dough.
2. The following conditions must be observed to achieve satisfactory results:
  - a. The flour must contain sufficient gluten of good quality.
  - b. The wheat must be of a hard type. Originally only Hungarian Tisza wheat was used and later selected local wheat.
  - c. The yeast must be absolutely fresh. It is sent directly from the Bucharest factories and placed in refrigerators until it is used.
  - d. The bakery procedure and the installations are those commonly used, except that the dough must be placed in baking tins as it is too soft to be baked in the usual way.
3. By using this method, up to 60 grms. of flour are saved per kilogram loaf. It is found that by this method from 650 to 700 grms. of flour are needed per loaf, or 680 on the average, as compared with 740 grms. for a loaf baked by the normal procedure. This results in the saving of approximately 50,000 tons of wheat annually in Rumania.

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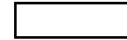
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4. Despite a propaganda campaign supported by the press, the "Soviet method" had to be abandoned after a trial period as the poor quality of the bread caused protests and jeers.
5. It is generally known that this method of baking was used by the German army in World War I. The German bread was not so dark as the flour was not milled to 95 per cent. It was also less sour.
6. Wheat production in Rumania is estimated as follows: An area of 3,500,000 hectares yields a wheat harvest of 1,000 kgs. per hectare, or 3,500,000 tons per year. With 80 per cent milling, this yields 2,800,000 tons of flour.
7. The average consumption of flour per person per day is 500 grms., which would produce a figure of 8,000 tons per day for a population of 16 million, but as nearly all peasants and villagers use corn meal instead of wheat flour, daily consumption is actually only about 4,000 tons of flour, or 1,800,000 tons of wheat per year.
8. The wheat harvest is distributed roughly as follows:

a. Local consumption	1,800,000 tons
b. Reserve for seed (200 kgs. seed per hectare)	700,000 tons
c. Total local consumption	2,500,000 tons
d. Total local production	3,500,000 tons
e. Available for export	1,000,000 tons
9. The above figure of 1,000,000 tons of wheat for export is correct as far as the past is concerned. More wheat is exported now, and local consumption has decreased following the rise in the price of bread and pastry.
10. Exact figures on wheat production and exports are not known as the Soviets sometimes import wheat into Rumania from Hungary for propaganda reasons. Wheat harvested in all parts of Rumania is stored in depots in Constanta for export.

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